WELLS BLOOMFIELD, LLC
2 ERIK CIRCLE, P. O. Box 280 Verdi, NV 89439
telephone: 888-492-2782
fax: 888-492-2783
www.wellsbloomfield.com

Model UT8

Model UTH8

Model UTS8

OPERATION MANUAL

SELF-LEVELING DROP-IN DISPENSERS for ROUND DINNERWARE

UT Series
UTS Series
UTH Series
&
UTY Series

Includes
INSTALLATION
USE & CARE

IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the OWNER or MANAGER of the restaurant, or to the person responsible for TRAINING OPERATORS of this appliance. Additional manuals are available from your WELLS DEALER.

THIS MANUAL MUST BE READ AND UNDERSTOOD BY ALL PERSONS USING OR INSTALLING THIS APPLIANCE. Contact your WELLS DEALER if you have any questions concerning installation, operation or maintenance of this equipment.

PRINTED IN UNITED STATES OF AMERICA

*p/n **303848** Rev. A ECN-13318*

*M432 **07**0724 cps*

LIMITED WARRANTY STATEMENT

Unless otherwise specified, all commercial cooking equipment manufactured by WELLS BLOOMFIELD, LLC is warranted against defects in materials and workmanship for a period of one year from the date of original installation or 18 months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser only.

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESSED OR IMPLIED IN LAW OR IN FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, AND/OR FOR DIRECT, INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH WELLS BLOOMFIELD PRODUCTS.

This warranty is void if it is determined that, upon inspection by an authorized service agency, the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. It also does not apply if the serial nameplate has been removed, or if service is performed by unauthorized personnel. The prices charged by Wells Bloomfield for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by a Wells Bloomfield factory authorized service agency or one of its sub-service agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest authorized service agency, transportation charges prepaid, for service. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. Wells Bloomfield authorized service agencies are located in principal cities. This warranty is valid in the United States and Canada and void elsewhere. Please consult your classified telephone directory, your foodservice equipment dealer or contact:

Service Department, Wells Bloomfield, LLC
P.O. Box 280, Verdi, Nevada 89439
phone (775) 689-5700 or (888) 492-2782

for information and other details concerning warranty.

SERVICE POLICY AND PROCEDURE GUIDE and ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting of safety thermostats, circuit breakers, over load protectors, and/or fuse replacements are **not** covered by this warranty unless warranted conditions are the cause.
2. All problems due to operation at **voltages or phase other than specified on equipment nameplates** are **not** covered by this warranty.
   Conversion to correct voltage and/or phase must be the customer's responsibility.
3. All problems due to **electrical connections not made in accordance with electrical code requirements and wiring diagrams** supplied with the equipment are **not** covered by this warranty.
4. Replacement of items **subject to normal wear**, to include such items as knobs, light bulbs; and, normal maintenance functions including adjustments of thermostats, adjustment of micro switches and replacement of fuses and indicating lights are **not** covered by warranty.
5. Damage to electrical cords and/or plug due to exposure to excessive heat are **not** covered by this warranty.
6. Full use, care, and maintenance instructions supplied with each machine. Noted maintenance and preventative maintenance items, such as servicing and cleaning schedules, are customer responsibility. Those miscellaneous adjustments noted are customer responsibility. Proper attention to preventative maintenance and scheduled maintenance procedures will prolong the life of the appliance.
7. Travel mileage is limited to **sixty (60) miles** from an Authorized Service Agency or one of its sub-service agencies.
8. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.
9. All genuine Wells replacement parts are warranted for ninety (90) days from date of purchase on non-warranty equipment. This parts warranty is limited only to replacement of the defective part(s). **Any** use of **non-genuine** Wells parts completely **voids any warranty.**
10. Installation, labor, and job check-outs are **not** considered warranty and are thus **not** covered by this warranty.
11. Charges incurred by delays, waiting time or operating restrictions that hinder the service technician's ability to perform service are **not** covered by warranty. This includes institutional and correctional facilities.

SHIPPING DAMAGE CLAIM PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.
3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This should be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Wells Bloomfield cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

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INTRODUCTION

Thank You for purchasing this Wells Bloomfield dispenser.

Proper installation, professional operation and consistent maintenance of this dispenser will ensure that it gives you the very best performance and a long, economical service life.

This manual contains the information needed to properly install this dispenser, and to use and care for the dispenser in a manner which will ensure its optimum performance.

SPECIFICATIONS

	MODEL NO.	DISH DIA.	FLANGE DIA.	REQ'D. CUTOUT*
OPEN DROP-IN TUBES	UT4	UP TO 4"	7k #"	6g #" dia.
	UT5	4g #"-5"	8k #"	7g " dia.
	UT57	5g "-5K "	9 "	7g " dia.
	UT65	5O "-6s "	9K "	8G " dia.
	UT7	6G "-7k "	10s "	9o " dia.
	UT8	7O "-8g "	11O "	10k " dia.
	UT9	8k "-9g "	12o "	11k " dia.
	UT10	9k "-10k "	13o "	12o " dia.
	UT12	10o "-12"	15g "	14g " dia.
SHIELDED DROP-IN TUBES	UTS4	UP TO 4"	7k #"	6m #" dia.
	UTS5	4g #"-5"	8k #"	7q #" dia.
	UTS57	5g "-5K "	9 "	8i #" dia.
	UTS65	5O "-6s "	9K "	8G " dia.
	UTS7	6G "-7k "	10s "	9I #" dia.
	UTS8	7O "-8g "	11O "	10E #" dia.
	UTS9	8k "-9g "	12o "	11E #" dia.
	UTS10	9k "-10k "	13o "	12E #" dia.
	UTS12	10o "-12"	15g "	14m #" dia.

	MODEL NO.	DISH DIA.	FLANGE DIA.	REQ'D. CUTOUT*	WATTS	AMPS
120V 1ø HEATED DROP-IN TUBES	UTH4	UP TO 4"	7k #"	6m #" dia.	240	2.0
	UTH5	4g #"-5"	8k #"	7q #" dia.	240	2.0
	UTH57	5g "-5K "	9 "	8i #" dia.	240	2.0
	UTH65	5O "-6s "	9K "	8G " dia.	300	2.5
	UTH7	6G "-7k "	10s "	9I #" dia.	300	2.5
	UTH8	7O "-8g "	11O "	10E #" dia.	300	2.5
	UTH9	8k "-9g "	12o "	11E #" dia.	300	2.5
	UTH10	9k "-10k "	13o "	12E #" dia.	500	4.2
	UTH12	10o "-12"	15g "	14m #" dia.	500	4.2
240V 1ø HEATED DROP-IN TUBES	UTY4	UP TO 4"	7k #"	6m #" dia.	240	1.0
	UTY5	4g #"-5"	8k #"	7q #" dia.	240	1.0
	UTY57	5g "-5K "	9 "	8i #" dia.	240	1.0
	UTY65	5O "-6s "	9K "	8G " dia.	300	1.3
	UTY7	6G "-7k "	10s "	9I #" dia.	300	1.3
	UTY8	7O "-8g "	11O "	10E #" dia.	300	1.3
	UTY9	8k "-9g "	12o "	11E #" dia.	300	1.3
	UTY10	9k "-10k "	13o "	12E #" dia.	500	2.1
	UTY12	10o "-12"	15g "	14m #" dia.	500	2.1

* NOTE: Verify dimensions by referring to the *Installation Instructions* included with the dispenser.
For metric sizes refer to the *Specification Sheet* included with the dispenser.
UTH and UTY heated dispensers are shielded. UTS shielded dispensers are *not* heated.

FEATURES & OPERATING CONTROLS

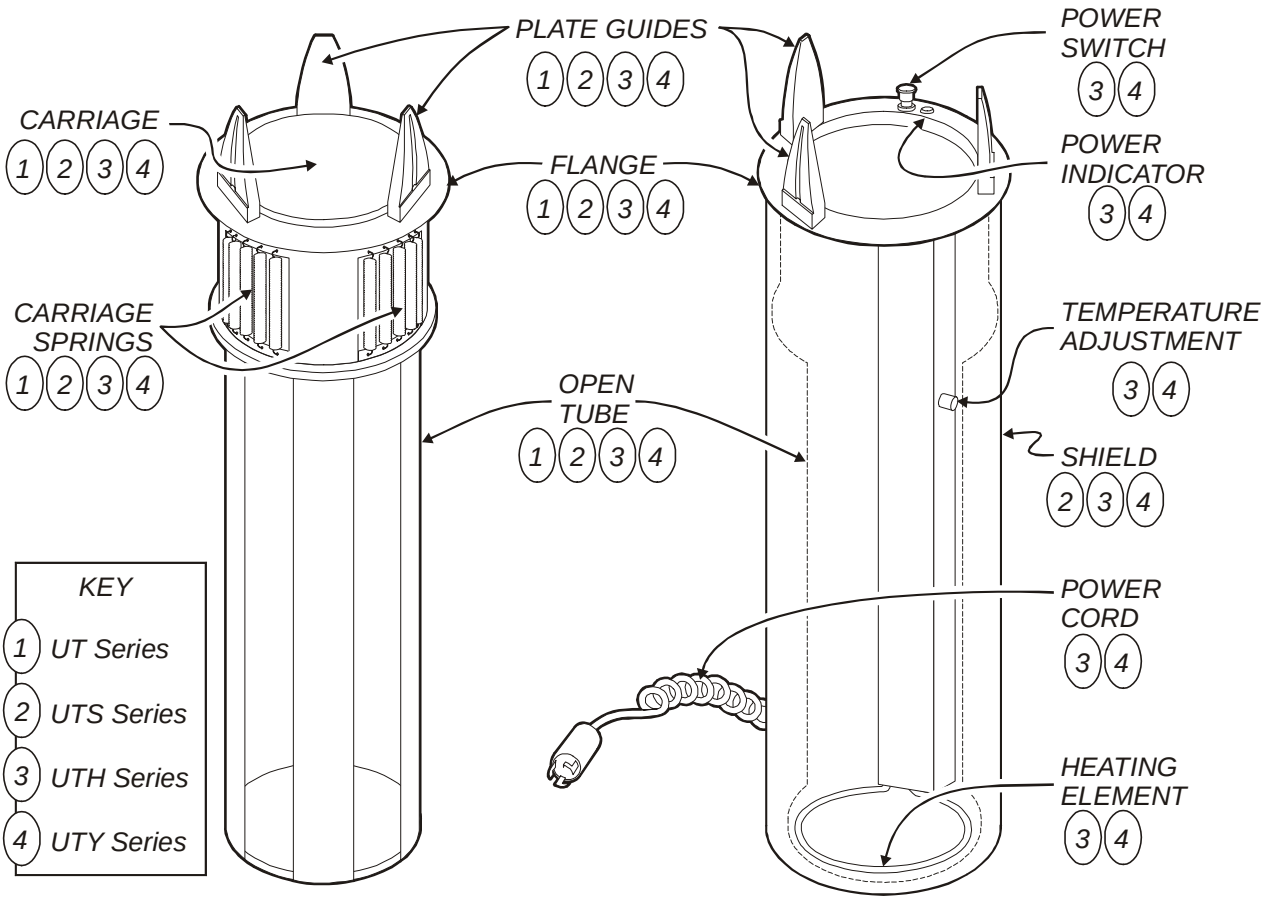

Fig. 1 Features & Operating Controls - Drop-In Round Dinnerware Dispensers

PRECAUTIONS AND GENERAL INFORMATION

This dispenser is intended for use in commercial establishments only.

This dispenser is intended to dispense dinnerware in establishments serving food for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

Operators of this dispenser must be familiar with the dispenser use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this dispenser.

Cleanliness of this dispenser is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.

Disconnect heated dispensers from electrical power before performing any maintenance or servicing.

DO NOT submerge heated dispensers in water. Do not splash or pour water on, in or over any controls, control panel or wiring.

The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is intended for use by qualified technical personnel.

Any procedure which requires the use of tools must be performed by a qualified technician.

This manual is considered to be a permanent part of the dispenser. This manual and all supplied instructions, diagrams, schematics, parts breakdown illustrations, notices and labels must remain with the dispenser if it is sold or moved to another location.

This dispenser is made in the USA. Unless otherwise noted, this dispenser has American sizes on all hardware.

WARNING: Electric Shock hazard

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician.
DO NOT open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.

CAUTION: Risk of Damage

DO NOT connect or energize heated dispensers until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.

AGENCY APPROVAL INFORMATION

This dispenser conforms to NSF Standard 4 for sanitation only if installed in accordance with the supplied *Installation Instructions,* and operated and maintained in accordance with the instructions in this manual.

UTH and UTY heated dispensers are UL Listed.

NSF STD 4

UL

INSTALLATION

NOTE: DO NOT discard the carton or other packing materials until you have inspected the dispenser for hidden damage and tested it for proper operation. Refer to *SHIPPING DAMAGE CLAIM PROCEDURE* on the inside front cover of this manual.

WARNING:
Risk of personal injury

Installation of heated dispensers must be performed by a qualified technician with full knowledge of all applicable electrical codes. Failure can result in personal injury and property damage.

CAUTION:
Electric Shock Hazard

The ground prong (largest brass prong) of the power cord is part of a system designed to protect you from electric shock in the event of internal damage to the dispenser.

NEVER CUT OFF A PRONG and NEVER TWIST A PRONG TO FIT AN EXISTING RECEPTACLE.

Contact a licensed electrician to install an electrical receptacle appropriate to the voltage and amperage requirements of the dispenser.

IMPORTANT:
Damage due to being connected to the wrong voltage or phase is NOT covered by warranty.

UNPACKING & INSPECTION

Carefully remove the dispenser from the carton. Remove all protective plastic film, packing materials and accessories from the dispenser before connecting electrical power or otherwise performing any installation procedure.

Carefully read all instructions in this manual and the *Installation Instruction Sheet* packed with the dispenser before starting any installation.

Read and understand all labels and diagrams attached to the dispenser.

Carefully account for all components and accessories before discarding packing materials. Store all accessories in a convenient place for later use.

PREPARATION

Carefully read the *Installation Instruction Sheet* packed with the dispenser for cutout dimensions and restrictions.

Refer to the *Installation Instruction Sheet* for required clearances. Maintain required clearances between heated dispensers and adjacent combustible surfaces.

Avoid storing flammable or combustible materials near heated dispensers.

ELECTRICAL

Heated dispensers must be installed by a licensed electrician in accordance with all applicable codes and ordinances.

Refer to the nameplate. Verify the electrical service power. Voltage and phase must match the nameplate specifications. Plugging the appliance into the wrong voltage can severely damage the equipment or cause noticeably decreased performance.

INSTALLATION & INITIAL SETUP

Tension on the carriage is adjustable for differing types of dinnerware by connecting , disconnecting or substituting carriage springs:

1. Remove the open tube assembly of shielded dispensers from the shield. Stand the open tube assembly upright and secure it to prevent tipping.

2. Test the spring tension by stacking 10 pieces of dinnerware on the carriage and noting the position of the top piece.

3. Disconnect or substitute carriage springs until the right combination is found to allow the top piece of dinnerware to be raised just high enough to be easily picked from the dispenser. In order to allow the carriage to stay level and operate smoothly, be sure to make the same changes to all four sections of carriage springs.

   NOTE: There are two different tension springs. Coarse and fine springs are visually nearly identical, but the difference in tension can be felt by carefully stretching them.

   NOTE: Springs for heated and non-heated units are different, and should not be mixed in the same dispenser.

   Additional springs are available through your Authorized Wells Service Agency.

4. Disconnect unused springs from the lower retaining bracket and allow them to dangle. They will remain out of the way, but available if adjustments are later required.

Heated dispensers are factory set at 120ºF. The temperature may be adjusted by turning the temperature adjustment: clockwise to increase temperature, or counter-clockwise to decrease temperature.

For unshielded dispensers, carefully slide the open tube into the cutout in the counter.

For shielded and heated dispensers, carefully slide the shield into the cutout in the counter and attach with the supplied mounting hardware. Carefully slide the open tube into the shield.

Plug the power cord of heated dispensers into electrical power.

CAUTION:
Hot Surface

Exposed surfaces of heated dispensers can be hot to the touch and may cause burns. Disconnect dispenser from electrical power and allow to cool before removing open tube assembly from shield.

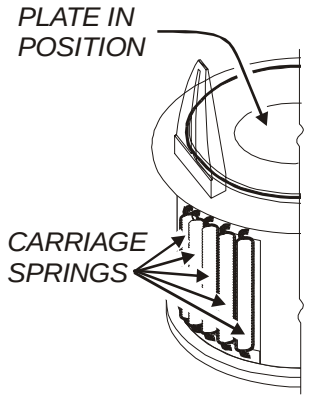

Fig. 2 Carriage Tension Adjustment

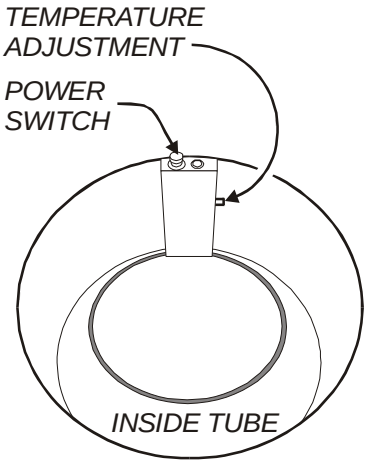

Fig. 3 Temperature Adjustment

OPERATION

CAUTION:
Hot Surface

Exposed surfaces of heated dispensers can be hot to the touch and may cause burns.

CAUTION:
Pinch Hazard

Hold dinnerware by the sides when loading the dispenser. Holding dinnerware by the bottom can allow fingers to become trapped between the plates and the dispenser walls.

OPERATING SUGGESTIONS

Load the dispenser with the appropriate size dinnerware.
Dinnerware which is too large may be broken or may jam the carriage.
Dinnerware which is too small cannot be safely dispensed, and may be broken or may jam the carriage.

Load no more than a 6” stack of dinnerware at a time.

Dispensers are designed for *EMPTY* dinnerware only.

For heated dispensers, turn the power switch to *ON*. When the switch is *ON* the indicator light will glow.

Unused dispensers should be covered with the optional tube cover (p/n 503985 or 503986) .

CLEANING INSTRUCTIONS

PREPARATION

Unplug heated units and allow to cool before cleaning.
Unload all dinnerware from the dispenser before cleaning.
Use care to avoid removal or deformation of carriage springs.

FREQUENCY

Daily

TOOLS

Cleaner/polish formulated for stainless steel.
Mild detergent, soft clean cloth or sponge, plastic scouring pad.
Vacuum cleaner with long wand.

CLEANING

1. Unplug heated dispensers and allow to cool. Unload all dinnerware from the dispenser.

2. Remove the open tube assembly from the counter by lifting straight up. Use care to avoid removal or deformation of carriage springs.

3. Wipe entire open tube assembly with a soft clean cloth or sponge moistened with water and mild detergent. Stubborn food particles may be cleaned off with a non-abrasive plastic scouring pad.

4. Rinse by wiping with a clean cloth or sponge moistened with clean water. Allow to air dry.

5. Restore the luster and protect the stainless steel by wiping with a cleaner/polish formulated for stainless steel.

6. Clean interior of shield or cabinet by vacuuming loose food and other debris. Use of a vacuum with a long wand will make this step easier.

7. Reinstall open tube assembly into counter.
   Use care to prevent pinched fingers.
   Use care to avoid removal or deformation of carriage springs.
   Be sure tube assembly is dry before installing.

8. Plug heated dispensers back into electrical power.

Procedure is complete

CAUTION:
Electric Shock Hazard

Disconnect dispenser from electric power before cleaning.

CAUTION:
Burn Hazard

Allow heated dispensers to cool completely before cleaning.

CAUTION:
Electric Shock Hazard

Do not submerge heated dispensers in water.

IMPORTANT: DO NOT spill or pour water into controls, control panel or wiring.

DO NOT submerge the shield assembly of heated dispensers in water.

Be sure tube assembly is dry before reinstalling in heated dispensers.

Damage to internal components from water damage is **not** covered by warranty.

IMPORTANT: DO NOT use metal implements, steel wool, abrasive scouring pads or chlorinated cleansers to clean dispensers.

CARE OF STAINLESS STEEL

1. Wells dispensers are constructed of high quality 304 stainless steel. As long as the stainless steel surface is intact, the equipment will not rust or corrode.
2. The surface can be damaged by mechanical abrasion, hard water deposits and chlorine:
   a. **NEVER** use steel wool, wire brushes or metal scrapers to clean the dispenser. These will damage the surface of the stainless steel.
   b. Hard water deposits left behind when water is evaporated will attack the surface and allow the stainless steel to rust. Keep the dispenser dry.
   c. Chlorides from chlorinated cleansers, calcium / lime / rust removers (e.g. muriatic acid), even heavily chlorinated city water will attack the surface and allow the stainless steel to rust.
   d. **DO NOT** use any highly caustic cleaners on dispensers. Use of highly caustic cleaners will attack the surface and allow the stainless steel to rust.
   a. **LIMIT USE** of strong caustic cleaners on dispensers. Rinse thoroughly with a vinegar and water solution to neutralize any residue. Failure to do so may cause damage to the surface and allow the stainless steel to rust.
   e. Cleansers containing ammonia will attack the surface and allow the stainless steel to rust.
3. Use the proper tools in the proper way to clean your Wells dispenser:
   a. Soft cloth and plastic scouring pads are safe to use on stainless steel.
   b. Stainless steel pads may be used ONLY as a last resort, and; ONLY IF the scrubbing motion is in the direction of the visible grain. **DO NOT** use a circular motion.
4. Use only non-chloride and non-ammonia cleansers:
   a. **DO NOT**use any cleanser listed as “chlorinated”.
   b. **DO NOT** use any cleanser listing “ammonia” or “ammonium” in its contents.
   c. Contact your cleaning materials supplier for suitable alkaline cleansers
5. Keep your Wells dispenser clean. Clean frequently to avoid build-up of hard, stubborn stains and other hard-to-remove deposits.
6. Restore the luster and protect the stainless steel by wiping with a cleaner/polish formulated for stainless steel.

DESCRIPTION	PART NO.
PLASTIC TUBE COVER (7”, 8” TUBES)	503985
PLASTIC TUBE COVER (9”, 10” TUBES)	503986
CARRIAGE SPRINGS (NON-HEATED UNITS)	
FINE ADJUSTMENT	503960
COARSE ADJUSTMENT	503961
CARRIAGE SPRINGS (HEATED UNITS)	
FINE ADJUSTMENT	503950
COARSE ADJUSTMENT	503966

IMPORTANT: Use only factory authorized service parts and replacement filters.
For factory authorized service, or to order factory authorized replacement parts, contact your Wells authorized service agency, or call:

Wells Bloomfield, LLC
2 Erik Circle
P. O. Box 280
Verdi, NV 89439

Service Parts Dept.
phone: (775) 689-5700
fax: (888) 492-2783

Service Parts Department can supply you with the name and telephone number of the WELLS AUTHORIZED SERVICE AGENCY nearest you.

CUSTOMER SERVICE DATA

please have this information available if calling for service

RESTAURANT _____ LOCATION _____
INSTALLATION DATE _____ TECHNICIAN _____
SERVICE COMPANY _____
ADDRESS _____ STATE _____ ZIP_____
TELEPHONE NUMBER (_____)_____-_____

EQUIPMENT MODEL NO. _____
EQUIPMENT SERIAL NO. _____
VOLTAGE: (check one) 120 208 240

Commercial Food Equipment Service Association

Wells Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE

Genuine Parts
Protect - YOU - All - Ways

CUSTOMER SATISFACTION

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telephone: 888-492-2782
fax: 888-492-2783
www.wellsbloomfield.com

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